



# Cashew Butter Chocolate Chip Cookies

These chewy cookies are real crowd pleasers – kids and adults love them! As long as the cashew butter you use is Paleo-friendly (we use one that's made with only cashews + salt) the recipe is grain-free, dairy-free and Paleo too. Recipe created by K.C. Cornwell of [G-Free Foodie](#), Photo by James Collier.

**Yield:** 12 cookies

## Ingredients

- 1 egg
- ½ cup cashew butter
- ½ cup coconut sugar
- ½ cup [Pamela's Tigernut Flour](#)
- 1 tsp baking soda
- ½ tsp sea salt
- 1/2 cup Paleo-friendly chocolate chips

## Directions

Preheat oven to 350 degrees

Combine egg, cashew butter and coconut sugar and mix until smooth.

In a separate bowl, combine tiger nut flour, baking soda and salt.

Add dry ingredients into wet and mix until dough forms.

Bake for 10 – 12 minutes. Allow to cool & enjoy!